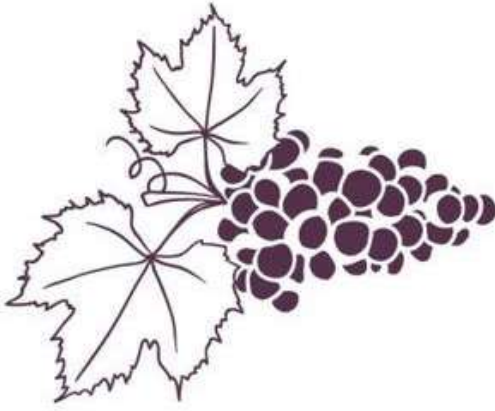


# Pilgrimage of Pinot Noirs

NOVEMBER 2021



## Caramelized Onion Cheddar

Milk: Cow

Excellent cheese for your Turkey Day Charcuterie Board. English cheddar with caramelized onions. It has crumbly texture and very distinctive flavor with sweet finish.

Retail \$6.99 ea (approx .3 lb)

# Domaine Roy & Fils

The Willamette Valley Pinot Noir combines fruit from our Dundee and Yamhill-Carlton estates. Gentle and suave, this Pinot offers inviting red fruit, baking spice, and a touch of purple floral tone. On the palate, a soft tannic structure makes this wine friendly and accessible in its youth and will keep drinking very well for the next 5-7 years.



Winemaker Jared Etzel grew up on the Beaux Frères Vineyard and was schooled in Enology and Viticulture at Oregon State University. He worked vintages at Cristom and Brick House Vineyards before traveling to Spain where he worked at Artadi & Clos Erasmus. Before developing Domaine Roy & fils, Jared moved to California where he worked with Fisher Vineyards, Kapsandy, and Blankiet. Jared's inspiration comes from the many organic and biodynamic estate vineyards making soulful wines specific to their site and vintage.

Retail \$43.99

Vintage: 2018

Varietal: Pinot Noir

Appellation: Willamette Valley, OR

# Presqu'ile

2018 was a great vintage in Santa Barbara County with warm temperatures and chilly nights keeping balance in check throughout a nice, long hang time for the grapes. This is a silky, fruit-driven Pinot Noir with flavors of bright red berries, dried flower petals, sage and mint all weaving together harmoniously on the palate. The finish is long and savory - perfect for enjoying right now or tucking away for a few years.



Presqu'ile ('press-keel') is a family-owned winery in the Santa Maria Valley dedicated to crafting exceptional, cool-climate Pinot Noir, Chardonnay, and Syrah from Santa Barbara County.

Retail \$41.99

Vintage: 2018

Varietal: Pinot Noir

Appellation: Santa Barbara CA